

ROTTERDAM Philadelphia, PA 5/16/2004 SCORE: **95**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	0

Site: FOOD SERVICE GENERAL

Deduction Status: N

Violation: ALTHOUGH THE SHIP HAS A LETTER FROM THE SUPPLIER INDICATING THAT SALMON RECEIVED FOR USE IN RAW OR UNDERCOOKED RECIPES, COMPLIES WITH HACCP PROCEDURES, THE LETTER DOES NOT CLEARLY STATE THE FREEZING TIME AND TEMPERATURE TO WHICH THE FISH WAS SUBJECTED.

Recommendation: Contact the supplier and request, in writing, the length of time and temperature to which the salmon is subjected for parasite destruction.

Action: Supplier will be contacted.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY - SAUCIER SECTION

Deduction Status: N

Violation: THE INTERIOR INSERT OF THE HOBART SALAMANDER OVEN WAS CORRODED.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Corrosion will be removed.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN GALLEY - SAUCIER SECTION

Deduction Status: Y

Violation: THE WELLS GRILL WAS OBSERVED WITH HOLES ON THE UNDERSIDE, MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Holes will be closed.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: EXCESSIVE SILICONE SEALANT WAS NOTED ON SEVERAL PIECES OF EQUIPMENT. THIS IS A REPEAT ITEM FROM THE PREVIOUS TWO INSPECTIONS.

Recommendation: Remove excess sealant and apply, where needed, sealant in a fashion that ensures the equipment is easy to clean.

Action: Silicon will be replaced.

Site: MAIN GALLEY - SAUCIER SECTION

Deduction Status: Y

Violation: THE HOBART SALAMANDER OVEN HANDLE WAS WORN, MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Handle will be replaced.

Site: MAIN GALLEY - BAKERY

Deduction Status: Y

Violation: THE FWD STEAM KETTLE WAS MISSING THE PROTECTIVE COLLAR ON THE CRANK SHAFT, LEAVING A LARGE OPENING WHERE FOOD AND DIRT COULD COLLECT, MAKING THE EQUIPMENT DIFFICULT TO CLEAN.

Recommendation: Replace the missing protective collar.

Action: Protective collar will be replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: CREW DISHWASH

Deduction Status: N

Violation: THE FINAL RINSE PRESSURE GAUGE ON THE FLIGHT-TYPE DISHWASHER WAS AT 35 PSI DURING ACTIVE USE.

Recommendation: 7.5.2.1.2 Pressure measuring devices that display the pressures in the water supply line for the fresh hot water sanitizing rinse shall have increments of 7 kilopascals (1 pounds per square inch) or smaller and shall be accurate to ± 14 kilopascals (± 2 pounds per square inch) in the 100-170 kilopascals (15-25 pounds per square inch) range.

Action: Gauge will be recalibrated or replaced.

Site: CREW DISHWASH

Deduction Status: N

Violation: THE FINAL RINSE CURTAIN WAS DEFORMED AND IN NEED OF REPLACEMENT.

Recommendation: Replace deformed dishwash curtains.

Action: Curtain has been replaced.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	0

Site: LIDO - POT WASH

Deduction Status: N

Violation: ONE WORKER WAS OBSERVED DIPPING CLEANED PANS IN THE FINAL RINSE, CHLORINE SANITIZING SINK, AND PLACING THEM ON THE CLEAN RACK. ALTHOUGH THE WORKER STATED THE PROPER HOLDING TIME IN THAT SINK WAS 7 SECONDS, HE WAS ONLY DIPPING THE ITEMS FOR 2 OR 3 SECONDS.

Recommendation: 7.5.6.2.2 A chemical sanitizer shall be used in accordance with the EPA-approved manufacturer's label use instructions at a minimum temperature of 24°C (75°F) with an exposure time of 7 seconds for a chlorine solution and 30 seconds for other chemical sanitizers.

Action: The worker was nervous about being observed by the inspector. He knew the correct time items needed to be immersed, he just did it.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: CREW GALLEY

Deduction Status: Y

Violation: BOTH DEEP FAT FRYER HEATER COILS WERE SOILED WITH FOOD PARTICLES THAT RESULTED FROM THE COOKING

PROCESS.

Recommendation: 7.5.5.1.2 The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Action: Coils have been cleaned.

Site: MAIN GALLEY - ROOM SERVICE PANTRY

Deduction Status: Y

Violation: TWELVE OF 70 PREVIOUSLY CLEANED SIDE PLATES WERE FOUND SOILED WITH SMALL AMOUNTS OF FOOD DEBRIS AND STORED AS CLEAN. FOUR OF 20 PREVIOUSLY CLEANED SPOONS WERE FOUND GROSSLY SOILED WITH FOOD DEBRIS AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff was reminded to do a more thorough job cleaning and to double check items prior to placing them in storage.

Site: MAIN GALLEY - POTWASH

Deduction Status: Y

Violation: ONE PREVIOUSLY CLEANED LARGE PAN WAS FOUND SOILED WITH A SOAP RESIDUE AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff was reminded to do a more thorough job cleaning and to double check items prior to placing them in storage.

Site: MAIN GALLEY - SAUCIER SECTION

Deduction Status: Y

Violation: SEVEN OF SEVEN PREVIOUSLY CLEANED PLATES WERE FOUND SOILED WITH FOOD DEBRIS AND STORED IN THE PLATE WARMER TROLLEY.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff was reminded to do a more thorough job cleaning and to double check items prior to placing them in storage.

Item No.	Description	Points Deducted
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27	Equipment / utensils non-food-contact surfaces clean	0
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Site: MAIN GALLEY - SAUCIER SECTION

Deduction Status: N

Violation: A TILTING PAN WAS FOUND SOILED WITH LABEL GLUE REMNANTS ON THE NON-FOOD-CONTACT SURFACES.

Recommendation:

Action: Label has been removed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: LIDO - BUFFET STARBOARD AND PORT

Deduction Status: Y

Violation: HEAVY DUST DEBRIS WAS PRESENT BETWEEN THE SMALL DECKHEAD PANEL SQUARES OVER THE HOT SECTION OF THE BUFFET LINES.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Ceiling will be replaced in next dry dock.

Site: CROW'S NEST BAR

Deduction Status: Y

Violation: THERE WAS A HEAVY DIRT AND MOLD BUILD-UP ON THE DECKS BENEATH THE ENTIRE BAR COUNTER.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area has been cleaned.

Site: SEA VIEW BAR

Deduction Status: Y

Violation: DIRT DEBRIS WAS PRESENT IN AREAS BELOW THE BAR COUNTER AND ESPECIALLY NEAR THE SWING ENTRY DOOR.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area has been cleaned.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY - SAUCIER SECTION

Deduction Status: N

Violation: A CONTINUOUS POTABLE WATER LEAK WAS NOTED ON THE SECOND UNIT OF THE BAIN MARIE SECTION.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Site: MAIN GALLEY - FISH PREP

Deduction Status: N

Violation: A POTABLE WATER LEAK WAS NOTED ON THE SUPPLY LINE OF THE WASH COMPARTMENT OF THE THREE-COMPARTMENT SINK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak has been repaired.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: AIR SYSTEMS

Deduction Status: N

Violation: THE FOLLOWING AIR-CONDITIONING FAN UNITS HAD NO ACCESS FOR INSPECTION/MAINTENANCE OF THE CONDENSATE DRAIN PANS: AS 01.1.01 AS 01.1.02 AS 01.1.03 AC 01.4.01 AP 01.4.02 AC 01.3.01 AS 01.3.05 AP 06.3.03 AP 06.4.01 AP 07.5.01 AP 07.4.01 AT 10.5.01 AS 09.2.02 AS 09.2.03 AC 02.5.01

Recommendation: 9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.

Action: A video inspection unit is being purchased.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: COMMENT

Deduction Status: N

Violation: THE ORGANIZATION, RECORDS, AND MANAGEMENT OF
THE POOLS, SPAS, POTABLE WATER, AND INTEGRATED
PEST MANAGEMENT WERE EXCELLENT.

Recommendation: